

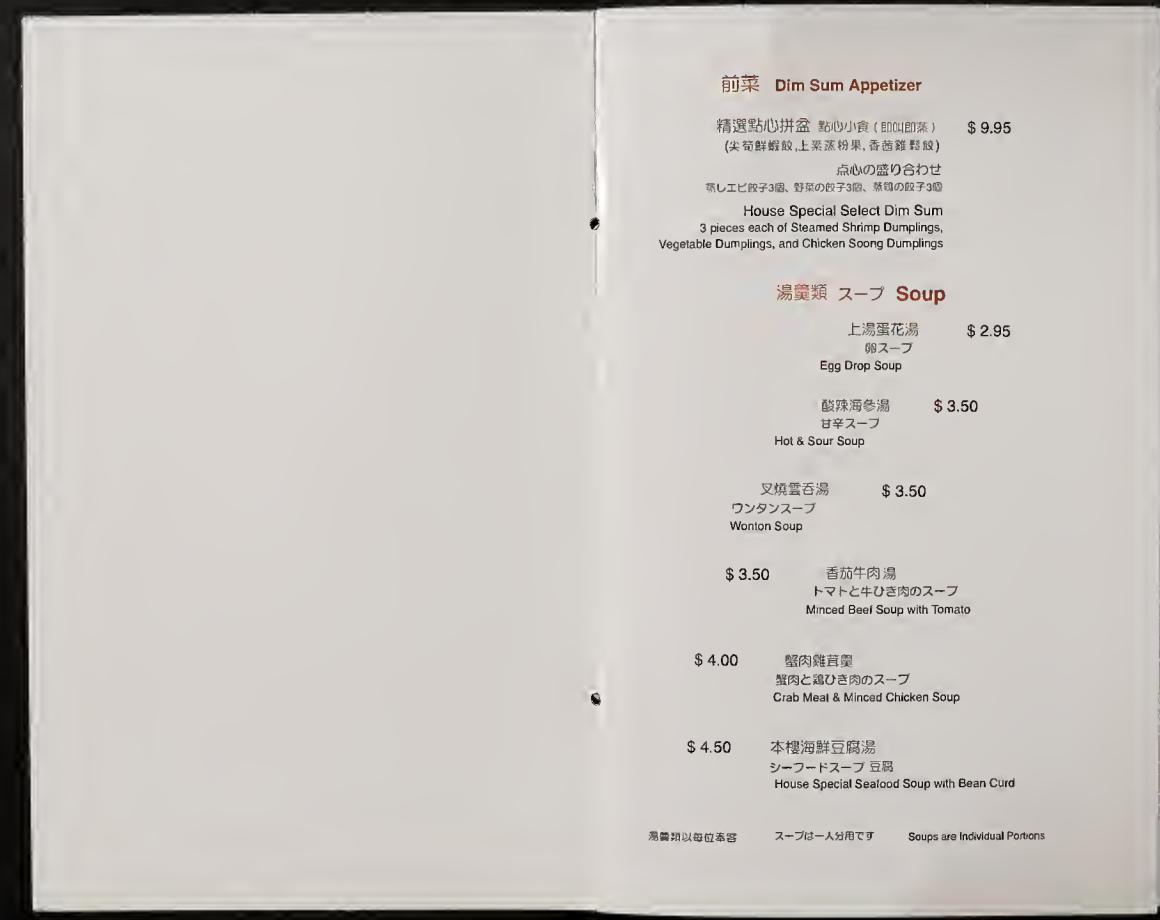




Hot Tong Shu (Sweet Dessert Soup)		熱糖水類	
純生磨杏仁茶	\$ 2.25	ホットココア	\$ 3.75
アーモンドミルクスープ		ココナッツミルク	
Almond Tong Shu		Coconut Milk	
高旦蓮子杏仁茶	\$ 3.25	抹茶芋泥粉西米露	\$ 4.25
蓮の実入り芋泥のスープ		タピオカ入りタリコーピュ	
Almond Tea w/ Lotus Seed & Egg		Taro Paste w/ Chinese Jello	
首創首烏芝麻糊	\$ 2.25	台式珍珠豆花	\$ 2.75
黒豆甘露		ココナッツの豆花	
Black Sesame Paste w/ "Sau Woo"		Almond Bean Curd Jello w/ Sago	
陳皮蓮子紅豆沙	\$ 2.25	高橋汁椰奶西米露	\$ 3.75
陈皮と蓮子の豆沙のスープ		ココナッツ入りココナッツミルク	
Red Bean w/ Lotus Seed		Coconut Milk w/ Konnyaku Fruit Jello	
海帶蓮子綠豆沙	\$ 2.25	首創浮冰東涼粉	\$ 2.75
クリーンビーツの豆沙のスープ		特製東涼粉	
Mung Bean w/ Lotus Seed		House Special Chinese Herbal Jello on Ice	
杏芋西米露	\$ 2.50	竹東豆花	\$ 2.35
タピオカ入りココアと芋のドリンク		ミックスフルーツの豆花	
Taro with Tapioca Pearl		Almond Bean Curd Jello w/ Assorted Fruit	
紫米麥膠果露	\$ 3.50	日式红豆涼粉	\$ 3.25
ごんじょくフルーツゼリー入り豆沙のデザート		ナツメグ入り豆沙	
Special Rice w/ Konnyaku Fruit Jello		Nut Filled Glutinous Dumpling w/ Red Bean	
生薑蓮子西米露	\$ 4.25	星月櫻果豆花	\$ 3.25
サンショウ入りのドリンク		Almond Bean Curd Jello w/ Konnyaku Fruit Jello	
Fresh Chestnuts w/ Tapioca Pearl		日式凍布甸 (香芒、香芋、紅豆、豆沙)	\$ 2.25
\$ 2.25	白果付竹蓮子糖水	マンゴフルーツ、タピオカの豆沙	
	乾燥豆沙と白果	アサキフルーツ、燕麦ブラン	
	Dry Bean Curd w/ Gingko	Assorted Pudding (Mango, Taro, Red Bean, Corn Bean)	
\$ 3.95	清熱麥膠露 (熱或凍)	Double Boiled Tong Shu	燉糖水類
	中華ハーバル (ホット、又はコールド)	川貝水北杏燉雪蛤	日式シチュー (ホット)
	Chinese Herbal Jello (Hot / Cold)	ダンピューライシク	
\$ 2.25	蜜製綠豆用	川貝 & 水北杏燉雪蛤	
	ビーチの豆沙	ダンピューライシク	
	Nut Filled Glutinous Dumpling	Dried Pear w/ Almond	
凍糖水類		燉糖水類	
冷生磨杏仁茶	\$ 2.25	南北杏水北豆燉雪耳	\$ 4.25
アーモンドミルクスープ		パピヤ水雪耳	
Almond Tea		Papaya w/ Snow Mushroom	
涼皇東西米露	\$ 2.25	杏汁燉雪蛤	\$ 4.25
タピオカ入りココアミルク (タロ、さつまいも入り)		高島リーフ水雪蛤	
Coconut Milk w/ Yam Taro & Tapioca Pearl		Snow Jello & Lotus Seeds w/ Almond Tea	
冰創果西米露	\$ 3.25	椰汁燉雪蛤	\$ 5.35
ミックスフルーツココアミルク		高島リーフ水ココナッツミルク	
Coconut Milk w/ Fresh Fruits		Snow Jello & Lotus Seeds w/ Coconut Milk	
冰椰汁燉涼西米露	\$ 4.25	椰汁燉雪蛤	\$ 5.35
甘味リースココナッツミルク		高島リーフ水ココナッツミルク	
Coconut Milk w/ Chinese Jello		Bamboo Pines & Lotus Seeds w/ Coconut Milk	
蜜味冰粉雪蛤	\$ 4.50	薑汁燉雪蛤	\$ 3.00
椎茸がけ蜜味芋ゼリーと芋ミルク		シングルーフラッシュミルク	
Snow Jello & Chinese Herbal Jello w/ Honey		Milk with Ginger Juice	



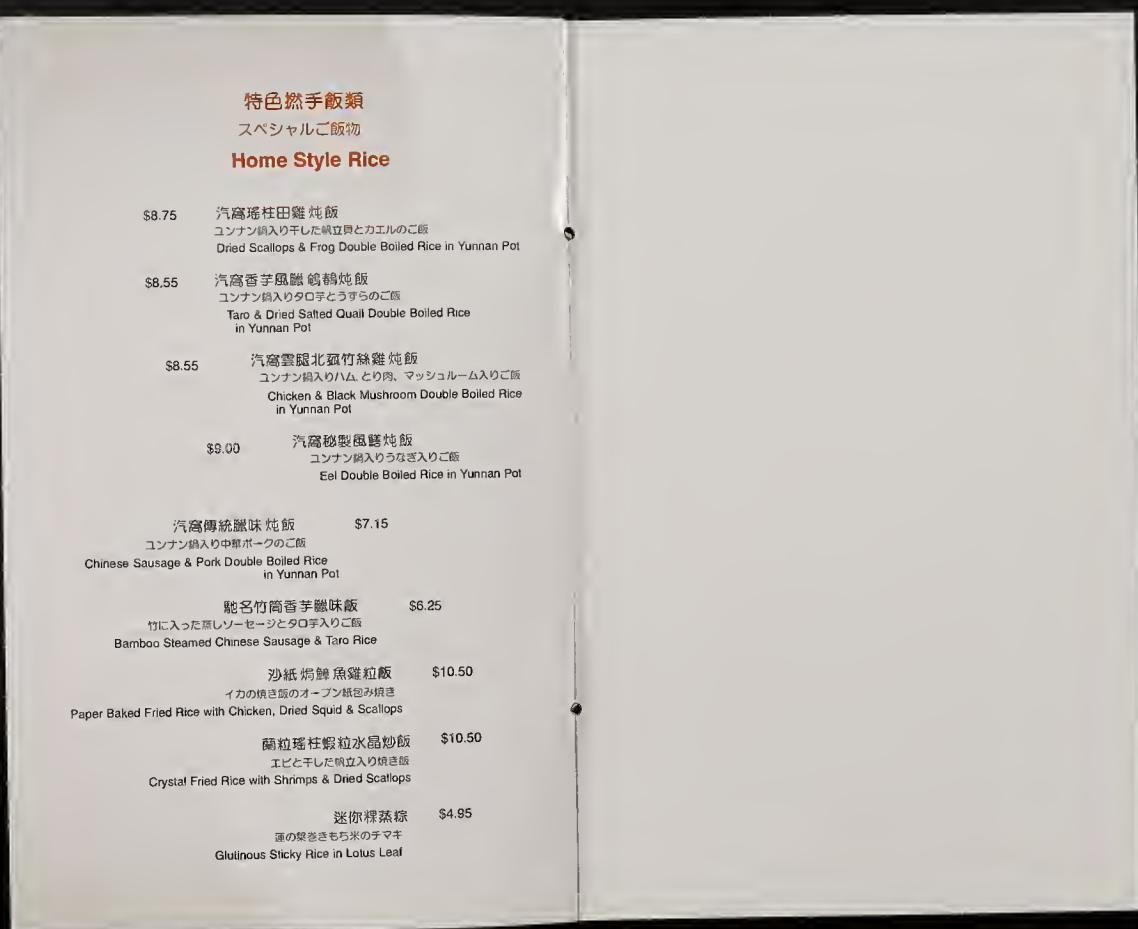




雞肉類 雞肉料理 Chicken		Pork 豚肉料理 豬肉類	
\$ 9.25	香酸雞球 鶏肉の甘酢ソース Sweet & Sour Chicken	\$ 9.25	鴨梨京式排 北京風鴨排 Beijing Style Pork Chops
\$ 9.75	豉汁蒸雞片 鶏肉とマッシュルームの炒め物 Chicken with Mushrooms in Black Bean Sauce	\$ 9.25	薑葱鴨排 鴨排 Baked Spare Ribs with Ginger & Scallion
\$ 10.25	西杏露筍炒雞片 鶏肉とアスパラガスのスライスアーモンド炒め Chicken and Asparagus with Sliced Almond	\$ 8.75	蜜豆內餡炒蘿蔔 角切り豚のピーナッツ入りピリカソース Stir Fried Minced Pork & Diced Olives with Peas
\$ 9.75	荳皇冬瓜炒雞絲 椎茸、にら、鶏肉の炒め物 Shredded Chicken with Mushrooms & Chives	\$ 9.25	金沙蒜香骨 スペアリブのガーリック炒め Garlic & Hot Pepper Crusted Salt Baked Spare Ribs
	陳皮炒雞片 鶏肉の辛いオレンジソース炒め Orange Flavored Chili Chicken	\$ 9.25	上海本須肉 細切り豚肉と野菜の4枚クリープ Moo Shoo Pork with Crepes (4 pcs.)
牛肉類 牛肉料理 Beef		牛肉類 牛肉料理 Beef	
\$ 9.75	西蘭花牛肉 細切り牛肉とブロッコリーの炒め物 Sliced Beef with American Broccoli	\$ 9.75	西蘭花牛肉 細切り牛肉とブロッコリーの炒め物 Sliced Beef with American Broccoli
\$ 12.95	燒汁煎牛柳 オイスター・ソースの中華野菜じきフレーク Pan Fried Steak Fillet with Yakiniku Sauce	\$ 12.95	燒汁煎牛柳 オイスター・ソースの中華野菜じきフレーク Pan Fried Steak Fillet with Yakiniku Sauce
\$ 12.25	川辣陳皮牛 干したみかんと牛肉のチリ炒め Orange Flavored Chili Beef	\$ 12.25	川辣陳皮牛 干したみかんと牛肉のチリ炒め Orange Flavored Chili Beef
\$ 12.25	鬼馬炒牛 細切り牛肉と揚げドーナツの炒め物 Stir Fried Beef with Crispy Fried Dough	\$ 12.25	鬼馬炒牛 細切り牛肉と揚げドーナツの炒め物 Stir Fried Beef with Crispy Fried Dough
\$ 12.25	黑椒牛肉粉絲燙 黒胡き牛肉と春雨のブラックペッパーソース Beef Casserole with Vermicelli in Black Pepper Sauce	\$ 12.25	黑椒牛肉粉絲燙 黒胡き牛肉と春雨のブラックペッパーソース Beef Casserole with Vermicelli in Black Pepper Sauce
	特製沙紙焗春雞 特製チキンと生姜と青玉葱のオーブン焼き House Special Baked Chicken with Ginger & Scallions	\$ 10.25	發蒜涼瓜浸肥牛 ニンニクと青島り肉の黒豆ソース炒め Bitter Melon with Sukiyaki Beef in Black Bean Sauce
		\$ 20.50	

風味小菜		特製料理	Special Dishes	Special Paper Casserole	紙すき鍋料理	首創紙沙窓風味小菜
\$ 11.25		星洲酸辣花螺或豉汁螺 貝とピーマンと玉葱の甘酢ソースかけ 又は、貝の黒豆ソース炒め	Sweet & Sour Clams with Green Peppers Or Clams in Black Bean Sauce	波蔥南瓜炆牛腩紙沙窓 かぼちゃと牛肉の煮物	Braised Pumpkin Beef Stew	\$ 16.95
\$ 18.95		鐵板設椒蒜茸海上鮮 鉄板焼きシーフードのにんにく風味黒豆ソース	Seafood in Black Pepper & Garlic Sauce on a Sizzling Platter	梅辣茄子 雞粒豆腐紙沙窓 茄子、鶏肉、揚げ豆腐のピリカラソース炒め	Eggplant, Diced Chicken & Bean Curd in Spicy Szechuan Sour Sauce	\$ 15.95
\$ 14.75		椒鹽花枝拼帶子 きシーフードのにんにく風味黒豆ソース	Salt Baked Scallops & Cuttlefish	蜜蔥金針雲耳田雞紙沙窓 特製蒸し蛙	Home Style Steamed Frogs	\$ 18.95
\$ 13.95		海味蒸山水豆腐 蒸した厚揚げとシーフードの炒め物	Steamed Bean Curd with Seafood	沙茶肥牛浸菜紙沙窓 野菜と牛肉のすきやき風	Vegetables with Sukiya Beef in Satay Sauce	\$ 18.95
	原粒豆豉炆田雞	\$ 16.75		黑椒粉絲燙碌紙沙窓 エビとトマヌードルのブラックペッパーソース	Shrimps with Vermicelli in Black Pepper Sauce	\$ 18.95
	魚豆と玉葱とカエルの炒め物					
	Stir Fried Fresh Frogs with Black Beans & Onions					
	家鄉鯪魚醃竹笙	\$ 10.75				
	竹衣の魚詰めとろみソースかけ					
	Stuffed Bamboo Piths in Satay Sauce					
	油菜臘味拼鵝鴨	\$ 11.75				
	ウズラと各種蒸した中華ソーセージ煮物					
	Assorted Chinese Sausages with Dried Salted Quail					
	干葱爆肥鑊球	\$ 16.95				
	うなぎと玉葱と黒豆の炒め物					
	Stir Fried Eel with Black Beans & Onions					
	搖籃雞絲扒茄子	\$ 11.25				
	干した帆立貝と鶏肉の茄子じきオイスターソース					
	Chicken & Eggplant in Dried Scallop Sauce					

蝦類 エビ料理 Shrimp		Vegetables 野菜料理 時蔬	
\$ 12.25	西杏露筍炒蝦仁 エビとアスパラガスのスライスアーモンド炒め Shrimps & Asparagus with Sliced Almonds	\$ 9.50	紅燒滑豆腐 椎茸と野菜入り糊け豆腐煮 Braised Bean Curd with Mushrooms and Vegetables
\$ 12.25	瑶柱蛋白炒蝦仁 エビと椎茸の卵豆ソース炒め Stir Fried Shrimp with Egg Whites & Dried Scallops	\$ 8.95	蜜豆雲耳炒素雞 チキン味の豆類と野菜の炒め物 Stir Fried Assorted Vegetables with Vegetarian Chicken
\$ 11.75	黑板蜜汁炒蝦仁 エビと桃のブラックペッパー炒め Shrimps with Peaches in Black Pepper Sauce	\$ 10.75	骨湯凍竹笙種露筍 スープ入りアスパラガス入り竹久 Asparagus Stuffed Bamboo Piths
\$ 11.75	蘭花露筍炒蝦仁 エビとアスパラガスのブラックビーンソース炒め Shrimps with Broccoli in Black Bean Sauce	\$ 8.50	縣婆滑豆腐 麻婆豆腐 Spicy Minced Pork with Bean Curd
\$ 11.75	四川炒蝦仁 エビのスパイシーソース炒め Shrimps in Hot Sauce	\$ 8.25	椒麻鴨乳西洋菜 クレソンと豆腐ソース炒め Watercress with Chili and Bean Curd Sauce
沙拉桃酥明蝦球 大正エビとくるみのサラダソース炒め Prawns and Walnut in Salad Sauce		\$ 8.25	清炒豆苗 中華野菜の炒め物 Sautéed Chinese Vegetables
陳皮川辣頭蝦球 大正エビの辛いオレンジソース炒め Orange Flavored Chili Prawns		\$ 9.75	X.O.露炒芥蘭 中華ブロッコリー炒め Sautéed Chinese Broccoli with X.O. Sauce
羊城椒鹽蝦皮鈎 殺付きエビの塩味唐揚げ又は醬油味焼き Salt Baked Prawns (in Shell)		\$ 9.75	三色蛋浸鮮鴨竹 スープソース入り各種卵と中華野菜 Bean Curd Skin and Assorted Eggs in Soup Sauce
吉麗甜酸蝦球 車工ビの甘酢ソース炒め Sweet & Sour Prawns		\$10.15	家鄉內鬆密豆 中華秘伝インゲン豆炒め Home Style Minced Pork with Beans







點心小食即叫即蒸		點心前菜 (出来立て)	
Dim Sum & Appetizer (Made Fresh to Order)			
L. 大	尖筍鮮蝦餃 エビ蒸し餃子 Steamed Shrimp Dumpling	XL. 頂點	上海小籠餃 上海風蒸し豚餃子 Shanghai Style Steamed Pork Dumplings(6pcs.)
M. 中	豉汁豆ト蒸排骨 蒸しスペアリブと開封豆腐 Steamed Spare Ribs & Bean Curd	XL. 頂點	上海煎窩點 上海風揚げ餃子 Shanghai Style Pan Fried Pork Dumplings(5 pcs.)
M. 中	魚子燒賣皇 蒸しホーフレッシュ Steamed Pork Shui Mai with Smelt Roe	SP. 特點	魚香煎茄餅 品のせ茄子のガーリック味 Pan Fried Stuffed Eggplant with Garlic Sauce
M. 中	豉汁牛肚蒸鳳爪 蒸した牛の胃と鶏の足 Steamed Beef Tripe & Chicken Feet	S. 小	迷你小饅頭(蒸或炸) ミニホールパン(蒸す、又は揚げる) Mini Buns (Steamed or Fried)
S. 小	上素蒸粉果 野菜の蒸し餃子 Steamed Vegetable Dumpling	S. 小	鴛鴦芝麻卷 鴨窓ロール Black & White Sesame Rolls
SP. 特點	竹笙羅漢四寶扎 蒸した竹芋き豚し野菜 Stuffed Bamboo Piths with Vegetable Treasure	S. 小	奇異果糖米糕 ココナツ風味ヘーゼルナッツ餅 Sticky Rice Balls with Hazelnut
SP. 特點	翡翠珊瑚海鮮餃 帆立貝とアスパラガスの蒸し餃子 Steamed Seafood with Asparagus Dumpling	S. 小	迷你炸煎堆 あんこ／クリーミー入りの揚げ団子 Fried Mini Sesame Ball
S. 小	香茜雞鬆餃 蒸鶏の蒸し餃子 Steamed Chicken Sosong Dumpling	S. 小	鬆滑馬拉卷 マレーシア風ケーキ Malaysian Sweet Roll
M. 中		S. 小	
竹笙牛肚肉球 蒸した牛の胃と肉の球 Steamed Beef with Bamboo Piths		秘製糖不甩 ビーナップルの餃子 Nut Filled Glutinous Dumplings	
素絲炸春卷 野菜の春巻 Spring Roll (Vegetable)		\$10.95 家鄉秘製鴨舌 アヒルの舌の煮付け Special Homemade Duck Tongue	
杏甲鳳尾蝦 スライスアーモンド付蒸し餃子 Butterfly Shrimp with Sliced Almonds		\$3.95 鹽浸凍毛豆 豆でた大豆 Broiled soya Beans (Cold)	
酥炸番芒鮮銀鮑 卵とびきとマンゴ Fried Shrimp with Mango		\$4.25 甜酸豬腳 生姜入り醤油の甘酸りソース Pig Knuckles with Ginger & Eggs	
高湯炸粉果 スープ付の揚げ餅 Fried Vegetable Dumpling in Soup		\$5.75 高湯浸白果鮮瘦竹 卵と豆腐と銀杏入りスープ Bean Curd Skin with Gingko in Soup	
家鄉炒蘿白糕 中華風ハム入り炒き大根餅 Stir Fried Turnip Cake		\$3.75 酥炸墨魚柳 カツオソース付の揚げイカ Crispy Cuttlefish in Cocktail Sauce	
生煎菜肉飽 帆立肉まん Pan Fried Pork & Vegetable Bun		\$4.25 意式炸春卷 イタリアン春巻 Italian Style Crispy spring Roll	
香煎蘿蔴油餅 春玉巻のパンケーキ Pan Fried Scallion Pancake		\$5.25 沙爹雙魚球 唐揚魚子 Satay Deep Fried Fish Ball	
馬拉沙爹牛串 串焼き牛肉 Fried Satay Beef Skewer		\$5.75 皮蛋肉鬆豆腐 1000年玉子(中國風ゆで玉子)と絶版と乾燥厚揚げ Thousand Year Old Egg with Dried Bonito & Dry Bean Curd	
S. 小 點 \$2.25		\$5.95 鮑翅木瓜船沙律 タイ風パパイヤサラダの甘いドレッシング Thai Style Papaya Salad in a Sweet Vinaigrette	
M. 中 點 \$2.50		L. 大 點 \$2.85	
SP. 特點 \$3.75		XL. 頂點 \$4.25	

		特製お粥 Congee in Casserole	生滾煲仔粥
\$5.25	白灼鮫魚球 鮫子たたき Broiled Fish Balls	竹笙蟹肉蓬柱粥 竹衣、蟹肉、干した帆立貝 Bamboo Piths, Crab Meat & Dry Scallops	\$7.95
\$5.25	白灼三式餃 鮫子たたき合わせ Broiled Assorted Dumplings	生滾田雞粥 鮫魚のお粥 Braised Frogs	\$5.95
\$5.75	清湯牛腩 ホシビーフ入りスープ House Special Beef Stew in Soup	婆參滑雞粥 鶏肉となるこのお粥 Chicken with Sea Cucumber	\$5.75
5.75	清湯牛肚 牛の骨入りスープ House Special Beef Tripe in Soup	狀元及第粥 各種豚のレバーお粥 Pork Belly with Liver Comba	\$3.50
5.25	薑葱燒鴨紅 生姜ビーマン入り炒めたアヒルの血 Duck's Blood with Ginger & Scallion	生菜鯛魚滑粥 魚切り身とレタスのお粥 Sliced Dace Fish with Lettuce	\$3.75
6.75	金菇灼肥牛 茹で牛肉の入のき茸だけ Broiled Golden Mushroom with Beef	蜆肉滑雞粥 鶏肉と貝のお粥 Chicken with Clams	\$4.75
\$6.95	京汁燒鰻魚 うなぎのアルミホイル包み焼き B.B.Q. Eel with Peking Sauce (5 pcs.)	荔灣艇仔粥 牛肉、イカと豚肉のお粥 Beef, Squid and Pork Combo	\$3.50
\$6.95	阿一鉢盛燒蘑菇 アルミを焼いていたけ Baked Fresh Mushroom Caps (6 pcs.)	鮮滑魚片粥 薄切り魚のお粥 Sliced Pond Fish	\$4.50
\$7.95	椒鹽或豉油皇干煎有頭蝦 船付きエビの唐味唐揚げ又は醤油煮焼き Salt Baked or Pan Fried Shrimp in Shell with Soy Seuce	炸菜牛肚粥 豚の細切れとザーサイのお粥 Minced Beef with Preserved Vegetables	\$3.75
\$5.25	吊燒雞中翼 揚げた手羽先 House Special Chicken Wings (6 pcs.)	皮蛋瘦肉粥 油揚げ豚肉とピータンのお粥 Lean Pork with Preserved Duck's Eggs	\$3.50
\$4.50	郊外油菜・生菜或芥蘭伴醬油 中国風中華風ロッソのソテー Chinese Vegetable in Oyster Seuce	衷滑豬紅粥 豚の血のお粥 Pig's Blood	\$4.25
腸粉類 Assorted Rice Rolls		\$5.95	蜆肉蝦球粥 エビとアサリのお粥 Shrimp with Clams
中華餅点心料理		\$2.00	明火龍白粥 見なし粥 Plain Congee
香滑牛肉腸 ビーフ入り中華風蒸し餅 Steamed Beef Rice Rolls		\$1.00	香脆炸油條 揚げドーナツのお粥 Deep Fried Crispy Dough
筆黃鮮蝦腸 エビ入り中華風蒸し餅 Steamed Shrimp Rice Rolls		各式撈麵 Lo Mein 焼きそば	
廣東脆炸兩 揚げドーナツ入りの中華風蒸し餅 Steamed Fried Dough Rice Rolls		\$4.75	薑黃銀絲撈麵 生姜とピーマンの日本風焼きそば Ginger & Scallion Lo Mein
炸菜牛鬆腸 ビーフ、ザーサイ入りの中華風蒸し餅 Steamed Beef & Preserved Vegetable Rice Rolls		\$5.25	薑葱牛肉撈麵 牛肉と生姜と春雨の焼きそば Beef with Ginger & Scallion Lo Mein
香煎蝦米腸 醤油味中華風蒸き餅 Soy Sauce Pen Fried Dry Shrimps Rice Rolls		\$5.25	蠔油竹笙北菇撈麵 竹衣と椎茸入り焼きそば Bamboo Pith & Mushroom Lo Mein
炸兩配牛肉或鮮蝦 蒸しビーフ、又はエビ揚げドーナツの蒸し餅 Steamed Beef or Shrimp Fried Dough Rice Rolls		\$5.25	清湯牛腩或牛肚撈麵 牛肉、又は牛の骨入り焼きそば Braised Beef Stew or Beef Tripe Lo Mein
豉油皇銀芽炒蝦米腸 焼いた乾燥エビの蒸し餅とちやんぽ Stir Fried Dried Shrimp Rice Rolls w/ Bean sprouts		\$5.25	南乳豬手撈麵 特製豚足入り焼きそば Home Style Braised Pork Leg Lo Mein
蝦米腸炸兩 蒸した乾燥エビの蒸し餅 Steamed Dried Shrimp & Fried Dough Rice Rolls		\$5.25	素菜絲撈麵 細切りの野菜の焼きそば Shredded Mixed Vegetable Lo Mein

秘製骨湯手拉麵		La-Mein (Fresh Homemade Noodle)	Hong Kong Style Fried Noodle	港式炒粉麵
	麵類			
\$4.75	素菜絲拉麵 野菜ラーメン Vegetarian La-Mein		捲柱銀芽冬仔麵 干した椎茸、生姜、朝玉加の細めん掛けそば	\$8.25
\$5.95	家鄉密豆內餡拉麵 豚ミンチと豆のラーメン Minced Pork & Peas La-Mein		Pan Fried Noodle Casserole with Dried Scallops, Ginger & Scallions	
\$5.50	紫菜豬脊餃拉麵 ワカメと豚のビビンラーメン Seaweed with Assorted Dumplings La-Mein		星洲炒米粉 カレーーフン Singapore Mai Fun	\$7.25
\$5.25	清湯牛腩拉麵 牛骨入りラーメン Beef Stew La-Mein		夏門炒米粉 アモイ風ニーフン Amoy Mai Fun	\$7.25
\$4.75	水晶鮮蝦雲吞拉麵 エビワントンラーメン Shrimp Wonton La-Mein		港式炒貴刁 ホンコン風太麺焼きそば	\$7.95
\$4.95	西洋菜餃拉麵 クレソン入りラーメン Watercress Shrimp Dumpling La-Mein		干炒牛河 牛肉の太麺焼きそば Stir Fried Beef Chow Fun	\$7.25
\$4.95	鮮蝦水餃拉麵 エビ餃子ラーメン Shrimp Dumpling La-Mein		沙爹金犢肥牛炒河 ソースかけ醜いとろいの本格 Sukiyaki Beef & Golden Mushroom Chow Fun in Satay Sauce	\$9.75
\$8.50	海鮮手拉麵 シーフードラーメン Seafood La-Mein		X.O.醬炸菜肉絲蒸河粉 萬能のソースと野菜のスパイシーソース Preserved Vegetables & Shredded Pork in Spicy Sauce over Steamed Broad Noodle	\$9.50
	傳統湯麵類 (米粉, 河粉, 懶條)	Noodle Soup (Egg Noodle, Mai Fun, Bread Noodle or Rice Noodle) スープ麵 (ビーフン, 太麺, ベトナムビーフン)		
\$5.50	雲南過橋米線 ワナン風ビーフン (鸡肉, 牛肉, 鱗肉) Wannan Style Mai Fun Soup (Chicken, Pork & Beef)		茄子肉鬆炒拉麵 煮た茄子と豚ミンチラーメン Braised Eggplant with Minced Pork La-Mein	\$10.25
\$3.75	芥菜北菇湯麵 青菜と野菜入りラーメン Chinese Vegetable & Mushroom Noodle Soup		本標海鮮炒麵 シーフード坦のん焼きそば Assorted Seafood Pan Fried Noodle	\$11.75
\$3.50	鮮蝦雲吞湯麵 エビワントン入りラーメン Shrimp Wonton Noodle Soup		特色撈手飯類	Home Style Rice
	鮮蝦水餃湯麵 エビ餃子入りラーメン Shrimp Dumpling Noodle Soup	\$3.95		スペシャルご飯
	西洋菜餃湯麵 エビとワニラの餃子入りラーメン Shrimp & Watercress Dumpling Noodle Soup	\$3.95	\$9.00	汽窓私製風鶴燒飯 ユンナン風入りなめりご飯 Eel Double Boiled Rice in Yunnan Pot
	爽滑牛丸湯麵 牛骨入りラーメン Meatball Noodle Soup	\$3.95	\$8.75	汽窓瑪田雞燒飯 コンブン鍋入り干した鶏肉とカエルのご飯 Dried Scallop & Frog Double Boiled Rice in Yunnan Pot
	上湯淨西洋餃 クリーン野菜入りラーメン Watercress Dumpling in Soup	\$4.25	\$8.55	汽窓香芋風鶴燒飯 コンブン鍋入りタロウとうさらのご飯 Taro & Dried Salted Quail Double Boiled Rice in Yunnan Pot
	上湯淨昆蟲餃 エビ入りラーメン Shrimp Dumpling in Soup	\$4.25	\$7.15	汽窓傳統臘味燒飯 コンブン鍋入り中華ポークのご飯 Chinese Sausage & Pork Double Boiled Rice in Yunnan Pot
	清湯牛腩湯麵 牛骨入りラーメン Beef Stew Noodle Soup	\$4.25	\$8.55	汽窓雲霧北菇竹絲雞燒飯 コンブン鍋入りハム、どり肉、マッシュルーム入りご飯 Black Chicken & Mushroom Double Boiled Rice in Yunnan Pot
	南乳豬手湯麵 豚の背の煮物入りラーメン Braised Pork Leg Noodle Soup	\$3.95	\$6.25	脆名竹筒番手臘味飯 竹に入った豚ソーセージとタロ芋入りご飯 Bamboo Steamed Chinese Sausage & Taro Rice
	清湯金錢肚湯麵 牛の背の煮物入りラーメン Braised Beef Tripe Noodle Soup	\$3.95	\$10.50	沙紙鰻魚雞粒飯 イカの焼き魚のオーブン焼き Paper Baked Fried Rice with Chicken, Dried Squid & Scallops
	爽滑魚蛋湯麵 魚卵入りラーメン Fish Ball Noodle Soup	\$3.95	\$10.50	蘭粒捲柱蝦仁水晶炒飯 エビと干した蝦入りの焼き Crystal Fried Rice with Shrimp & Dried Scallops
	竹笙蝦球帶子湯麵 竹笙、エビ、帆立入りラーメン Bamboo Pith, Shrimp & Scallop Noodle Soup	\$7.95	\$4.95	迷你雞蒸粽 迷你蒸籠の中のチマキ Glutinous Sticky Rice in Lotus Leaf
	名媛餃子入りヤムヌ麵 (じらたき) Assorted Dumplings Yam Noodle Soup	\$3.95		



**Sweet-n-Tart
Restaurant**

• 20 Mott Street
New York, NY 10013
tel: 212.964.0380
fax: 212.571.7697

**Sweet-n-Tart
Cafe**

• 76 Mott Street
New York, NY 10013
tel: 212.334.8088
fax: 212.334.0099

• 136-11 38th Avenue
Flushing, NY 11354
tel: 718.661.3380
fax: 718.661.3363



Special Lunch

Served from 10:30 a.m. to 3:00 p.m. Daily

\$5.50

L-1	Chicken Chow Yuk	L-9	Sweet and Sour Chicken
L-2	Pea Pod Chow Yuk (with pork)	L-10	Sesame Seed Chicken
L-3	Broccoli Beef	L-11	Chow Si Foon with BBQ Pork
L-4	Green Pepper Steak	L-12	Scramble Eggs with BBQ Pork
* L-5	Kung Pao Chicken	L-13	Bok Choy and Beef
L-6	Bean Curd with BBQ Pork	L-14	Mixed Vegetable
L-7	Sweet and Sour Spareribs	* L-15	Mongolian Beef
L-8	Sweet and Sour Pork	L-16	Lemon Chicken

Including Soup of the Day —Egg Roll, Fried Wanton, Fried Rice
Fortune Cookies and Tea

經濟碟飯 Economic Rice Plates

菜 心	銀 球 飯	32. Prawn and Tender Green with Rice	7.50
蠔 油	牛 肉 飯	33. Beef in Oyster Sauce with Rice	5.75
雙 菜	雞 球 飯	34. Bonless Chicken with Mushroom	5.75
菜 心	雞 球 飯	35. Chicken and Tender Green with Rice	5.75
五 香	牛 肉 飯	36. Beef Stew with Rice	5.75
豆 腐	牛 肉 飯	37. Beef and Bean Cake with Rice	5.75
豆 腐	叉 梆 飯	38. B.B.Q. Pork and Bean Cake with Rice	5.75
燒 鴨	鴨 飯	39. B.B.Q. Duck and Rice	5.75
燒 鴨	肉 飯	40. B.B.Q. Pig and Rice	5.75
叉 梆	炒 雜 飯	41. B.B.Q. Pork Fried Rice	5.75
叉 梆	雞 球 飯	42. Chicken Fried Rice	5.75
楊 蘭	珠 炒 飯	43. Young Chow Fried Rice	7.00
牛 肉	時 菜 飯	44. Beef and Season Vegetable with Rice	5.75

炒粉麵 Chow Fun or Chow Mein

宏 昌	炒 麵	45. Fong Chong Chow Mein	8.50
銀 球	炒 麵	46. Prawn Chow Mein	9.50
雞 絲	炒 粉	47. Shredded Chicken Chow Mein	7.50
海 鮮	炒 粉	48. Seafood Chow Fun	9.25
茄 牛	炒 麵	49. Beef Tomato Chow Mein	7.50
叉 火	炒 麵	50. B.B.Q. Pork Chow Mein	7.00
干 炒	牛 河	51. Beef Chow Fun with Bean Sprout	8.00
牛 肉	炒 粉	52. Beef Chow Fun	8.00
叉 火	炒 粉	53. B.B.Q. Pork Chow Fun	7.00
雞 球	炒 粉	54. Chicken Chow Fun	7.00
牛 肉 時 菜	炒 雜 麵	55. Beef with Season Vegetable Chow Fun	7.50
星 州	炒 米	56. Fried Rice Noodle Singapore Style	7.50

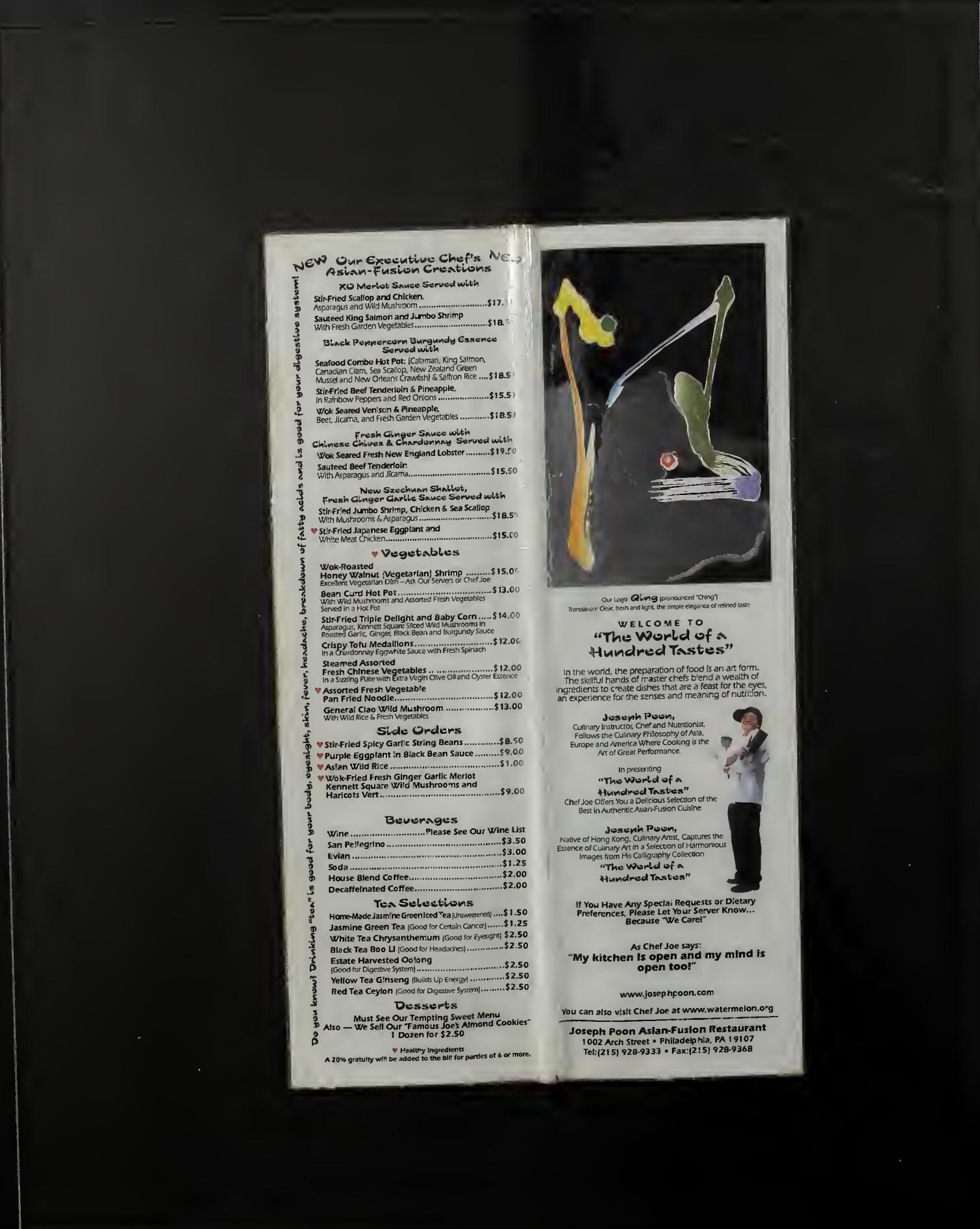
湯 粉 麵 Noodles or Fun in Soup

蝦 球	麵	57. Prawn Noodles	7.50
牛 肉	肉 麵	58. Beef Noodles	5.95
雞 球	雞 麵	59. Chicken Noodles	5.95
叉 火	火 腿 麵	60. B.B.Q. Pork Noodles	5.95
牛 肉	火 腿 麵	61. Beef Stew Noodles	5.95
燒 鴨	鴨 腿 麵	62. B.B.Q. Duck Noodles	6.00
牛 肉	肉 粉	63. Beef Stew Fun	5.95
叉 火	燒 鴨 粉	64. Beef Fun	5.95
燒 鴨	鴨 粉	65. B.B.Q. Pork Fun	5.95
水 雞	粉	66. B.B.Q. Duck Fun	6.00
蝦	餃 麵	67. Shrimp Dumpling	5.95

雲 吻 Won Ton

蝦 球	雲 吻	68. Prawn Won Ton	7.50
牛 肉	雲 吻	69. Beef Won Ton	5.75
雞 球	雲 吻	70. Chicken Won Ton	5.75
叉 火	雲 吻	71. B.B.Q. Pork Won Ton	5.75
牛 肉	燒 雜 吻	72. Beef Stew Won Ton	5.75
燒 鴨	燒 雜 吻	73. B.B.Q. Duck Won Ton	6.00
雲	吻 雜 麵	74. Won Ton Noodles	5.50

EACH ITEM \$2.00 各式點心 每款二元																																																																	
咸 黑占 Salt Deen Sum																																																																	
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<p style="text-align: center;">Have you tried our very popular "WORK & WALK" Philadelphia Chinatown Culinary Tour? • Please Check Out: www.joesphilly.com</p>	
<p style="text-align: center;">Beginnings</p>	
<p>Joe's Special Shrimp-Pork Wonton Soup\$4.25 Wonton Dumplings Served with Fresh Spinach and Scallion in Our Chef's Zesty Broth, Accompanied with Spinach Nachos</p>	
<p>♥ Wild Mushroom Soup\$5.50 A Favorite of Our Regulars, Zesty Broth, Assorted Wild Mushrooms, and Fresh Vegetables to Entertain Your Taste Buds</p>	
<p>Vegetarian Spring Roll (3)\$4.25 With Burgundy Hoisin and Sesame Sauce</p>	
<p>Steamed or Pan Fried Pork Dumplings (6)\$6.25 A Pork and Scallion-Sautéd Dumplings Prepared to Your liking</p>	
<p>♥ Steamed or Pan-Fried Vegetable Dumplings (6)\$6.25 Spinach Fritter in Spicy Salt\$6.00 Deep-Fried Fresh Spinach in a Sweet-Spicy Salt</p>	
<p>Baked Scallop and Shrimp (1)\$5.00 Clam Shell with Sun-Dried Tomatoes, Basil and Cheese</p>	
<p>Crispy Soft Shell Crab Appetizer\$9.50 Fresh CHI & Moonshine Sauce Served with Cool Black Bean and Jicama Salad</p>	
<p>Grilled B-B-Q Tofu Kebabs\$9.50 Coconut Shrimp (5)\$9.00 A Light Golden Brown Crispy Batter, with a Pan-Asian Fusion Spicy Sauce, Sprinkled with Chinese Parsley. For Your Eyes-Only</p>	
<p>♥ Stay Sticks\$8.50 Two Skewers Each of B.B.Q Pork, Salmon, & Chicken with Bourbon Honey Glaze and Stay Peanut Sauce</p>	
<p>Fried Crispy Pork-Shrimp Wonton (10)\$7.00 Shrimp Wontons with Savory Dipping Sauce</p>	
<p>Spinach Nachos\$6.00 With Mustard Seed Duck Sauce</p>	
<p>Stuffed Portobello\$9.50 With Shrimp & Scallops and Mashed Potato</p>	
<p>Crispy Calamari in Spicy Salt\$9.00 With Fresh Spring Mix</p>	
<p>Salads</p>	
<p>Peking Duck Salad\$7.50 Our Award-Winning Salad with Ginger Sesame Dressing</p>	
<p>House Wonton Salad\$4.75 Spring Mixed Salad Topped with Crunchy Wonton Skin and Ginger Sesame Dressing</p>	
<p>♥ Cold Asparagus Salad\$5.95 The Season's Best Asparagus Marinated in a Fresh Garlic-Thai-Chili Vinaigrette</p>	
<p>♥ Grilled Lettuce Roast Beef Salad\$4.75 With Extra Virgin Olive Oil & Oyster Essence</p>	
<p>Grilled Bourbon Chicken Salad\$7.00</p>	
<p>Pizza</p>	
<p>Peking Duck Pizza\$8.50 With Hoisin Sauce, Scallions, and Mozzarella Cheese. Stone-Oven Baked with Our Hand-Made Scallion-Cilantro Pizza Dough</p>	
<p>Seafood Pizza\$9.00 With Shrimp & Scallops, Fresh Basil and Sun-Dried Tomatoes</p>	
<p>Noodles & Rice</p>	
<p>Large Bowl of Joe's All Time Famous Roast Duck and B.B.Q. Pork Wonton Noodle Soup\$10.50</p>	
<p>Wonton or Roast Duck or Roasted Pork Noodle Soup\$7.00 With Baby Greens</p>	
<p>Joe's House Pan Fried Noodles\$14.00 With Roast Pork, Chicken, Cilantro, and Shrimp in Ginger Garlic Brown Sauce</p>	
<p>Seafood Pan Fried Noodles\$16.50 With Shrimp, Scallops, Cilantro, Mussel, Clam, Crawfish, and Seasonal Fish with Garlic, Chardonnay, White Wine Sauce</p>	
<p>Seafood Fried Rice\$11.50 Baby Lobster Sea Scallops, Shrimp & Cilantro</p>	
<p>Young Chow Fried Rice\$9.50 Peking Duck Fried Rice\$9.50</p>	
<p>Vegetable Fried Rice\$7.00</p>	
<p style="text-align: center;">Have you tried our very popular "WORK & WALK" Philadelphia Chinatown Culinary Tour? • Please Check Out: www.joesphilly.com</p>	
<p style="text-align: center;">Joe's Duck Village</p>	
<p>Peking Duck Taco (2)\$6.25 With Burgundy Hoisin Sauce, Diced Tomatoes, and Shredded Romaine</p>	
<p>♥ Joe's Peking Duck Rolls (2)\$6.25 With Jicama, Scallion and Burgundy Hoisin Sauce wrapped in a Wheat Tortilla</p>	
<p>Peking Duck Sushi Rolls\$9.00 Nutritional With Brown Rice and Shredded Peking Duck Rolled in Sushi Wrap</p>	
<p>Peking Duck Rosemary Polenta\$9.00 Grilled Italian Polenta Served with Peking Duck and Assorted Sautéed Vegetables. Served with Spring Mixed Salad in a Balsamic Vinegar</p>	
<p>1/2 Joe's Famous Peking Duck (Boneless)\$16.00 With Grapes, Scallion and Burgundy Hoisin Sauce</p>	
<p>1/2 Cantonese Roasted Duck (with Bone)\$14.00 With Lemon Pepper Lingui & Fusion Wild Rice</p>	
<p>Seafood</p>	
<p>Grilled Salmon\$17.00 In Szechuan Roasted Garlic Sauce\$17.00 Accompanied with Garden Vegetables and Wild Rice</p>	
<p>Green-Clipped Mussels\$13.00 In Black Bean Essence\$13.00 Served with Colored Peppers, Onions and Wild Rice with Orange Caviar</p>	
<p>1-1/4 Lobster Stir-Fried with Lemon Pepper Linguini\$19.50 / 2: \$29.50 In Home-Made Ginger-Fermented with Spicy Roasted Garlic Tomato Sauce</p>	
<p>Hong Kong Style Lobster\$19.50 The Talk of Hong Kong! Fresh Lobster Stuffed with Fresh Chive Dumplings Baked Until Golden Brown</p>	
<p>Steamed Chilean Sea Bass Medallions\$7.50 With Garden Vegetables\$7.50 Served with Wild Rice and Fresh Vegetables. Seasoned with Fresh Garlic, Ginger, Black Beans, Chardonnay Essence</p>	
<p>Stir-Fried Sea Scallops\$17.50 With Forest Mushrooms\$17.50 Tender Scallops & Fresh Shitake, Oyster and Portobello Mushrooms in a Avocado-Chive Soy Sauce with Chive Caviar</p>	
<p>Ginger Coconut Jumbo Shrimp\$17.50 Tender Shrimp Sautéed with Fresh Ginger and Garlic in White Wine Coconut Sauce</p>	
<p>Lovely Couple\$15.00 Shrimp & Chicken with Candied Walnuts in Garlic Sauce with a Side of Wild Rice</p>	
<p>Triple Delight with Asparagus\$17.50 In Black Bean Sauce\$17.50 Scallops, Chicken, Salmon, and Asparagus in Black Bean Sauce, Accompanied with Fresh Red Caper Salad</p>	
<p>Fresh Steamed Whole Tilapia\$19.95 With Wild Mushroom and Seasonal Vegetables in Fresh Ginger, Chives and Light Soy Essence</p>	
<p>Meat</p>	
<p>Sizzling Steak in Black Pepper\$17.00 Demi-Glace Sauce\$17.00 Steak Done to Your liking Over a Layer of Bell Peppers, Red Spanish Chorizo, Lemon Grass, Scallion, Sizzling in a Delightful Porchetta Roasted with Black Pepper</p>	
<p>Tender Beef Medallions and Asparagus with Kennett Square Wild Mushrooms\$15.50 With Fresh Ginger Black Bean Chardonnay Sauce</p>	
<p>Mandarin Orange Beef\$15.50 Medallions of Sirloin Sautéed with Fresh Ginger and Garlic in a Mandarin Orange Sauce</p>	
<p>♥ Sizzling Roast Beef with Garlic Steak\$23.00 The Name of the Meal is Generated in a Layer of Herbs & Lemon Grilled, Seared Sizzling to Your Table (We Recommend This Dish to Be Prepared to Medium-Medium-Done)</p>	
<p>Black Butterfly Chicken in a Mango-Ginger-Lemon Sauce\$14.00 Chicken with a Delightful Black & Golden Sesame Seeds in a Mango Lemon Glaze</p>	
<p>General Joe's Chicken\$14.00 Chicken Lightly Dusted with Cornstarch & Coated with a Tangy Ché Saut</p>	
<p>♥ Chicken & Fresh Mango Stir Fry\$14.50 A Tropical Delight with Fresh Mango, White Meat Chicken and a Jumble of Crunchy Vegetables in a Light Peanut Sauce</p>	
<p>Honey B.B.Q. Pork Steak (Cha Shu)\$14.50 Diced and Coated with Honey, Accompanied with Vegetables</p>	
<p>Grilled Lemongrass Infused Pork Chop\$13.00 With Black Peppercorn Merlot Essence</p>	

Welcome to the...

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ບົນດີຕ້ອນຂັບຂູກາກ່າວ

ພວກເຮົາຮັນເຊົ້າຫານທີ່ລາວຢາກນິດ, ສ່ວນເກົາ ພົມເອມ.

We hope you
feel comfortable
in our lao-thai
atmosphere.
If this is
your first
experience
with Lao-Thai
cuisine,
we are certain
it won't be
your last.

You will
discover an
enjoyable ethnic
cuisine rich in
exotic spices
and hot tastes,
not soon to be
forgotten! We
welcome and
appreciate your
patronage and
we encourage
you to tell your
friends about
Vientiane Palace.
Thank you.



VIENTIANE PALACE Lao-Thai Valley Restaurant

Please tell your waitress
how spicy you'd like it.

No spicy
*Mild
**Medium
***Hot
****Extra Hot

Vegetarian preparation is
available for all dishes.

Hours
Monday - Friday
11:00 a.m. - 10:00 p.m.
Saturday
12:00 p.m. - 10:00 p.m.
Sunday
5:00 p.m. - 10:00 p.m.

151 W. Gorham
Madison, WI 53703

608-255-2848
608-255-2624

APPETIZERS		
1. EGG ROLL	Pork, shrimp, black mushrooms, mung bean noodle, cabbage, carrots	1.15
2. FRIED WONTON	Beef	2.15
3. FRESH SPRING ROLL	Ground pork, shrimp, green onions, potatoes	2.95
4. FRIED BREADS	4 pieces	2.75
5. TOD MUN	Pork, shrimp, green onion mixture on breads and deep fried	4.25
6. LAO PARADISE MEAT	Golden fried beef, chicken or pork cake. Served with peanut sauce	4.95
7. FRIED TOFU	Deep fried meat. Served with a tasty peanut sauce	1.55
	Plain	2.75
	Stuffed	2.75
8. FRIED MEAT BALL	Deep fried tofu plain or stuffed with ground pork, shrimp, green onions, served with sweet and sour sauce	3.15
	Beef meat ball	3.15
	Fish meat ball	3.15
9. STUFFED QUAIL	Deep fried meatball, served with sweet and sour sauce	3.15
10. LAOTIANE LAP	Baby squid stuffed with pork, shrimp, green onions, steamed and served with peanut sauce	5.95
	small	5.95
	large	6.95
	Ground beef or pork with a spicy taste, ground rice, coriander, mint leaves, green onions and fresh lemon lime leaves; served with cucumbers and bean sprouts	
SALADS		
11. BEEF SALAD	Grilled beef steak, sliced and tossed with lettuce, tomatoes, cucumbers, sliced onions, peanuts and vinaigrette dressing	5.95
	large	7.25
12A. YAM WON SEN	Beef-thinred with shrimp, ground pork, lemon juice, onion, peanut hot peppers and bean sprouts	4.95
12B. YAM WON SEN WITH SEAFOOD	Shrimp, scallop, squid and crab meat	7.25
13. SEAFOOD SALAD	Broiled shrimp and squid mixed with onion, chili peppers, tomatoes, peanuts, cucumbers, mint leaves and lao vinaigrette dressing	5.95
	small	5.95
	large	7.95
SOUPS		
14. WON TON SOUP		1.25
15. HOT AND SOUR SOUP		1.25
16. VEGETABLE SOUP		1.25
17A. TOM YUM SOUP	Spicy soup, with chili paste, mushroom, green onion, citrus leaves, lemon grass and galanga all resulting in mouthful lemon flavor	5.95
	Tofu	5.95
17B. TOM YUM SEAFOOD	Mixed shrimp, scallop, squid and fish ball	6.95
	Shrimp	7.95
18A. LAO CHICKEN SOUP	Sliced chicken with coconut milk, lemon grass, galanga, citrus leaves, lemon juice and chili paste	5.95
	Mixed shrimp, scallop, squid and fish ball	7.95
18B. LAO SEAFOOD SOUP	Mixed seafood	5.95
	Mixed shrimp, scallop, squid and fish ball	7.95
19A. BEAN THREAD NOODLE SOUP	Bean-thread with shrimp, ground pork ball, cabbage, green onions	5.95
19B. BEAN THREAD SEAFOOD SOUP	Mixed shrimp, scallop, squid and fish ball	7.95
20. RICE STICK NOODLE SOUP	Rice stick noodle with sliced beef, meatball and green onions	6.95

VIENTIANE PALACE

LUNCH MENU FOR WEDNESDAY AND THURSDAY

All dishes are priced \$4.65 with choice of beef, chicken, pork or tofu.
shrimp or seafood \$5.75.

1. MEAT WITH PEAPOD
Stir-fried meat with peapod, mushroom, waterchestnut, carrot, baby corn, in oyster sauce.
2. CURRY SQUASH
Red curry sauce, Lao Eggplants, coconut milk, onion and squash.
3. FRIED BEAN-THREAD NOODLE
Stir-fried bean-thread noodle with with mixed vegetables.
4. SWEET AND SOUR
Green pepper, onion, cucumber, tomatoes, sweet and sour sauce.
ALSO AVAILABLE WITH SHRIMP OR SCALLOPS (\$5.75)

NOODLE DISHES

21A PAD THAI	Tofu, Chicken, Beef, Pork	7.25
Fried rice stick noodle, with eggs, dried shrimp, peanuts, bean sprouts and chili.	Shrimp	8.45
21B PAD LAD	Tofu, Chicken, Beef, Pork	7.25
Stir-fried thin noodles with brown sugar, egg, tofu, bean sprouts. Topped with green onion, slice of lime.	Shrimp	7.25
22. NOODLE WITH SOY SAUCE	Tofu, Chicken, Beef, Pork	7.25
Rice stick noodle with broccoli, egg and soy sauce.	Shrimp	7.25
23. FRIED BEAN-THREAD NOODLE	Tofu, Chicken, Beef, Pork	7.25
Fried bean-thread with chinese vegetables	Shrimp	7.25
24A.FRIED SDFT NOODLE	Tofu, Chicken, Beef, Pork	7.25
Fresh rice noodles topped with broccoli, celery, carrots and gravy.	Shrimp	8.45
24B.LAD NOODLE WITH KSA MDW	Tofu, Chicken, Beef, Pork	7.25
Stir-fried wide noodles with fresh bean sprout, egg, green onion, fresh romanesco and basil leaves	Shrimp	8.45
25A.CREPY NOODLES	Tofu, Chicken, Beef, Pork	7.25
Cantonese noodles, broccoli, gravy, bamboo shoots, celery and carrots	Shrimp	8.45
25B.VIENTIANE CURRY NOODLES	Tofu, Chicken, Beef, Pork	7.25
Deep-fried wide noodles topped with curry powder, onion in thick sauce, served with lettuce	Shrimp	8.45
26A.SINGAPORE NOODLE	Tofu, Chicken, Beef, Pork	7.25
Lo mein noodle with broccoli, bamboo shoots, carrots and mushrooms	Shrimp	8.45
26B.MEKHONG NOODLES	Tofu, Chicken, Beef, Pork	7.25
Soft thin noodles topped with broccoli, napa, bok choy, mushrooms, carrots, bamboo shoots	Shrimp	8.45
27 LO MEIN WITH SEAFOOD	Tofu, Chicken, Beef, Pork	9.25
Lo mein noodle with squid, shrimp, fishballs, crab meat, broccoli, bamboo shoots, carrots and mushrooms.	Shrimp	9.25

POPULAR CURRY DISHES

28A.SPICY PLATE	Tofu, Fish, Beef, Chicken, Pork	7.25
Red curry, bamboo shoots, Laos eggplant, coconut milk, onion and basil leaves	Shrimp	8.45
28B.SPICY PLATE WITH SEAFOOD	Tofu, Fish, Beef, Chicken, Pork	9.25
Shrimp, scallop, squid, crab meat and fish ball	Shrimp	9.25
29A.CURRY DISHES	Tofu, Fish, Beef, Chicken, Pork	7.25
Potatoes, onions, coconut milk with curry paste	Shrimp	9.25
29B.CURRY DISH WITH SEAFOOD	Tofu, Fish, Beef, Chicken, Pork	9.25
Shrimp, scallop, squid and crab meat	Shrimp	9.25
30. STUFFED GREEN PEPPER	Tofu, Fish, Beef, Chicken, Pork	7.25
Ground pork, chopped shrimp mixed together, stuffed in a green pepper with coconut milk and curry paste.	Shrimp	9.25
31. CURRY RDAST DUCK	Tofu, Fish, Beef, Chicken, Pork	7.25
Roast Duck with potatoes, spanish onions and curry paste.	Shrimp	9.25
32A.CURRY SQUASH	Tofu, Fish, Beef, Chicken, Pork	7.25
Squash, onions, Laos eggplant, coconut milk and red curry	Shrimp	8.45
32B.CURRY SQUASH WITH SEAFOOD	Tofu, Fish, Beef, Chicken, Pork	9.25
Shrimp, scallop, squid, crab meat and fish balls	Shrimp	9.25

SPECIAL DISHES

33. RDAST DUCK	Half	9.25
Served with chili sauce and rice	Full	17.50
34 TOM KIEM	Half	7.25
Pork, onions, Tofu, mushroom, in soy sauce	Full	7.25
35A.FRIED GINGER	Tofu, Beef, Chicken, Pork	7.25
Green pepper, onions, bamboo, ginger, mushroom, strip bamboo	Shrimp, Squid	8.45
35B.FRIED GINGER WITH SEAFOOD	Tofu, Beef, Chicken, Pork	9.25
Shrimp, scallop, squid and crab meat	Shrimp	9.25
36A.SWEET AND SDUR	Tofu, Beef, Chicken, Pork	7.25
Sue fried meat with green peppers, onions, cucumbers, romanesco, and sweet & sour sauce	Scallop, Shrimp	8.45
36B SHRIMP, SCALD, SQUID, CRAB MEAT, & FISH BALLS	Tofu, Beef, Chicken, Pork	9.25

37. FRIED WHOLE BASIL	Tofu, Beef, Chicken, Pork	7.25
Basil leaves, onions, green peppers, garlic, mushrooms, bamboo shoots	Shrimp	8.45
38. MIXED VEGETABLE	Tofu, Beef, Chicken, Pork	7.25
Stir-fried meat with broccoli, bamboo shoots, carrots, mushrooms, and cashew nuts	Shrimp	8.45

39. MEAT WITH PEAPODS	Tofu, Beef, Chicken, Pork	7.25
Stir-fried meat with peapods, mushrooms, water chestnuts, carrots, baby corn in oyster sauce	Shrimp	8.45

SEAFOOD SPECIALTIES

40. VIENTIANE SHRIMP	Shrimp, mixed vegetables: broccoli, napa, bok choy, mushrooms and carrots, peanuts in curry sauce (hot)	8.45
41. MEKHONG RIVER COMBINATION	Shrimp, scallop, fish ball, crab meat, peapods, carrots, mushrooms, baby corn, water chestnuts	10.45
42A. SPICY SHRIMP	Stir-fried shrimp with curry sauce, strip bamboo shoots, green pepper, onion, mushroom, and spices	8.45
42B. SPICY SEAFOOD	Shrimp, scallop, squid, crabmeat and fish ball	10.45

FRIED RICE

43. FRIED RICE WITH SHRIMP PASTE	Pork, eggs, peas, carrots, shrimp paste and lime juice	7.25
44. VIENTIANE FRIED RICE	Eggs, green onion, peas, carrots	6.95
45A. VEGETABLE FRIED RICE	Eggs, peas, carrots, mushrooms and bean sprouts	6.95
45B. MEKHONG FRIED RICE	Tofu, eggs, peas, carrots, bean sprouts and basil leaves	6.95

VEGETARIAN DISHES

46. FRIED BEAN SPROUTS	Tofu, onions, bean sprouts, mushroom	6.95
47. MIXED VEGETABLE	Napa, bok choy, mushrooms, peapods, carrots and bamboo shoots	6.95
48. FRIED BEAN-THREAD	Bean-thread noodles, napa, bok choy, carrots, eggs, mushrooms	6.95
49. TOFU PLATE	Tofu, onions, mushrooms, peanuts, red curry sauce	7.25

Subject to availability

DESSERTS

Vietnam Mung Bean w/ coconut milk	\$1.95	Milk	\$.75
Young coconut juice	\$1.75	Hot Coffee	\$6.00
Ice Cocom	\$1.75	Iced Coffee	\$4.25
Rambutan	\$1.75	Ice Coffee with milk	\$4.50
with pineapple	\$1.95	Hot Tea	\$5.50
		Iced Tea	\$8.85
		Ice Tea with milk	\$1.50
		Soda	\$8.85
		Imported Beer	
		Domestic Beer	
		Wine	

BEVERAGES